

# BARBECUED SPARE RIBS

F MEDIUM

Last Modified: 03/07/2015

PREP: 13+ Hrs  
COOK: 1 3/4 To 4 Hrs  
OVEN: 225

BBQ-ASIAN

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Racks	Baby Back Ribs (Separated)	Trimmed
OR			
1	Full Rack	Pork Spare Ribs (Halved & Separated)	Trimmed
OR THE "BONELESS" SPARERIB VERSION			
4	Pounds	Center Cut Pork Loin (Thin Sliced)	Trimmed

## RED BRANDY - PINEAPPLE OR ORANGE MARINADE

1/2	Cup	Hoisin Sauce (Koon Chun)	
1/2	Cup	Brandy (E&J VSOP Reserve)	
OR			
1/2	Cup	Bourbon (Wild Turkey)	
1/2	Cup	Pineapple Juice	
OR			
1/2	Cup	Orange Juice	
1/3	Cup	Ketchup (Heinz)	
1/4	Cup	Honey	
1/4	Cup	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Toasted Sesame Oil (Kadoya)	
2 +/-	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1	Tbsp	Ginger Powder	
1	Tsp	Onion Powder	
1	Tsp	Garlic Powder	
1	Tsp	Five Spice Powder	
2	Tsp	Red Food Coloring	

## GLAZE

1/4	Cup	Sweet & Sour Sauce (Any U Like)	
2	Tbsp	VERY HOT Water	

## OPTIONAL

2	Stalks	Green Onions (Greens & Whites)	Thin Sliced
2	Tbsp	White Sesame Seeds	
2	Cups	Iceberg Head Lettuce (Chopped Or Shredded)	

## PREPARATION

<b>FACTOID</b>	This is the "traditional" sweet, bright red bone-in Spareribs you find in Chinese Take-Out Restaurants. The Pork Loin Version will give you those small sweet red Pork Strips they have named as "Boneless Spareribs".
<b>FACTOID</b>	The longer this marinates for, up to 2 days, the deeper the flavor & color.

# BARBECUED SPARE RIBS

<b>TOOLS</b>	1) Aluminum Half Sheet Pan & Wire Rack 2) Small OR Medium Mixing Bowl 3) Fine Wire Strainer
<b>PREP</b>	None.
<b>1</b>	<b>SPARE RIBS:</b> If using a full rack of Spareribs, have your butcher band saw the rack down the center to make short length Ribs ( <u>You</u> can do this with a very heavy meat cleaver on a wooden cutting block - BUT.....). Leave the Baby Back Ribs whole. Trim off any excess fat and peel off the Rib Cage liner from the inside of the Ribs. Separate the Ribs into individual bones by cutting between each bone..
OR	
<b>1</b>	<b>PORK LOIN:</b> Cut the Pork Loin in half lengthwise. Cut the two halves in half lengthwise to make four Loins that are about 1 inch thick. Seal each piece in plastic wrap and place them in the freezer until they get nice and stiff (NOT frozen). Use either an electric meat slicer or a very sharp knife to cut the Loins across the grain into 1/4 inch thick slices. Trim off and discard ALL of the visible fat you can get to on the outside of each slice.
AND	
<b>2</b>	<b>BOTH:</b> Mix all of the Marinade ingredients thoroughly in a small mixing bowl.
<b>3</b>	<b>BOTH:</b> Place the Meat in a large zip lock bag and pour in the Marinade. Seal and squeeze to coat the Meat with the Marinade. Marinate the Meat for at least 1 hour, overnight is MUCH better. Squeeze the bag every so often to recoat the Meat.
<b>4</b>	<b>BOTH:</b> Place the Meat in a fine wire strainer over a bowl and allow the Marinade to drain. Discard the used Marinade. It is contaminated with raw meat juice.
<b>5</b>	<b>BOTH:</b> Preheat the oven to 225 degrees with a rack just below center. Place the Meat (not touching) on a wire rack over a parchment lined sheet pan (See Picture).
<b>6</b>	<b>SPARE RIBS:</b> Bake the Ribs at 225 degrees for 3 to 4 hours. Baby Backs take less time.
<b>7</b>	<b>SPARE RIBS:</b> In a small mixing bowl, mix the Sweet & Sour Sauce with the hot water to make it easier to spread and paint the Ribs on all sides. Broil them for at least 10 minutes. Turn the Ribs over and baste again. Broil for another 10 minutes. When you take them out, you can hit them with the Sweet & Sour Sauce again if you wish.
<b>SERVE</b>	<b>SPARE RIBS:</b> Arrange the Ribs on a Serving Platter and garnish them generously with Sesame Seeds and / or thinly sliced Green Onions. Serve while hot
<b>HINTS</b>	If desired (I usually do), you can make up a separate half batch of hot Marinade for dipping, <u>LEAVING OUT</u> the Food Coloring - i.e.: NO red stained fingers & damaged clothing - - Anyone that does the laundry will thank you, thank you, thank you!
OR	
<b>3</b>	<b>PORK LOIN:</b> Bake the Strips at 225 degrees for 1 1/2 hours.
<b>4</b>	<b>PORK LOIN:</b> In a medium mixing bowl, mix the Sweet & Sour Sauce with the hot water to make it thinner. Dump the Pork Strips into the bowl of Glaze and stir them around to coat. Dump the Strips back on the wire rack and spread them around evenly. Broil them for at least 15 minutes.
<b>SERVE</b>	<b>PORK LOIN:</b> Cover a serving platter with chopped or shredded Lettuce. Pile the Strips on top of the Lettuce and garnish generously with Sesame Seeds and / or thinly sliced Green Onions. Serve while hot